

## International Buffet Dinner Menu 1

### *Cold Items*

Sliced Smoked Salmon Platter with condiments  
(Capers, onion, horse radish cream, chopped egg, wasabi)  
Cold Steamed Chicken with Marinated Cucumber Thai Style  
Turkish Vegetable Salad with Corn Chips  
Roasted Mixed Pepper Wedge with Feta Cheese & Fresh Basil Dressing  
Whole Edamame Beans with Sesame Dressing  
Fried Calamari in Spiced Pesto & Tomato Dressing with Pine nuts Watermelon  
Couscous Salad with Smoked Chicken & Green Peas with Lemon Herb Dressing

### *Salad Bar*

Greens, Iceberg, Carrot, Cucumber, Sprouts  
Bacon, Gherkin, Olive Black, Pickled Vegetable, Croutons  
Herb Mixed Green Salad in Grain Mustard Dressing

### *Soup*

Pumpkin & Curry Soup

### *Hot Dishes*

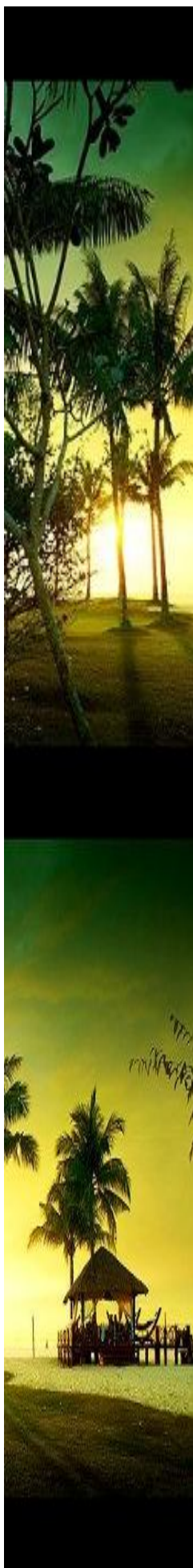
Beef Medallions on Mushrooms Stew with Dried Apricot Cream Sauce  
Whole Roasted Sabahan Chicken in Sambal Grilled on Pineapple & Celery Stew  
Fish of the day in Tandoori Spices with cucumber Raita  
Linguini Pasta with Prawns & Mussel with Chili Garlic and Mixed Pepper  
Fried Rice with Smoked Duck Breast  
Indian Lamb Rogan Josh with Yoghurt Dip  
Sweet Potato Curry with Coconut  
Seasonal Green Vegetable and Shiitake Mushroom with Oyster Sauce

### *Dessert*

Raspberry Cheese Cake, Pumpkin Pie  
Coconut Soup with Sago  
Coconut Icing Cake  
Selection of Local Kueh (3 kinds)  
Mango Cake Slice  
Almond Crème brûlée  
Fresh Sliced Fruits  
Assorted Bread Rolls & Butter, Oil & Vinegar

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Menu items are subject to change and market availability.



**International Buffet Dinner  
Menu 2**

***Cold Items***

Soba Noodle Salad with Crispy Duck Breast and Vegetable  
Flaky Salmon & Celery Salad based in Garlic Aioli  
Rice Salad with Cap Beef, Chili Flakes  
Pickled Mushroom salad with Herb dressing  
Potato Salad with Turkey Ham, Mayo and Red Capsicum and Spring Onion  
Tomato Salad with Feta Cheese & Balsamic Vinegar  
Gado Gado  
Chick Pea Salad with Tomato, Mint, Parsley and Red Onion  
Pickled Carrot Salad

***Salad Bar***

Greens, Iceberg, Carrot, Cucumber, Sprouts  
Bacon, Gherkin, Olive Black, Pickled Vegetable, Croutons  
Herb Mixed Green Salad in Grain Mustard Dressing

***Soup***

Chunky Potato Soup with Mixed Vegetable and Carrot Bread

***Hot Dishes***

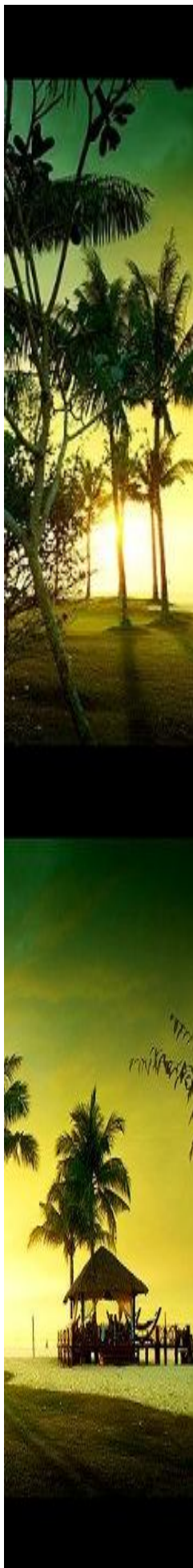
Chicken Curry with Potato "Malay" Style  
Cajun Style Fish Fillet with Lemon  
Dhall Vegetable Curry with Crispy Chips  
Stir Fried black pepper beef with Green Beans  
Fried Squid in Sweet Sour Sauce  
Seasonal Green Vegetable with Herbs  
Penne Pasta in Spicy Tomato Sauce with Garlic Chips and Black Olives  
Fried Rice with Shrimps & Vegetable

***Dessert***

Longan Bean curd  
Hazelnut Peach Slice  
Almond Crumble Slice with Whipped Cream  
Filo Cheese Cake Slice  
Honeydew Coconut Pudding  
Walnut-honey Tart  
Fresh Sliced Fruits  
Assorted Bread Rolls & Butter, Oil & Vinegar

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## **International Buffet Dinner Menu 3**

### ***Cold Items***

Chicken Tikka Salad with Cucumber Yoghurt Mint Dressing  
Vegetable Crudites with Green Pea Dip (4 kinds)  
Quinoa Salad with Cherry Tomato, Fresh Herb & Lemon  
Vegetable & Rice Noodle Salad  
Mashed Sweet Potato & Beef Bacon Salad with Chive Dressing  
Crushed Roasted Mixed Nut Rice Salad with Peanut Dressing & Parsley

### ***Salad Bar***

Greens, Iceberg, Carrot, Cucumber, Sprouts  
Bacon, Gherkin, Olive Black, Pickled Vegetable, Croutons  
Herb Mixed Green Salad in Grain Mustard Dressing

### ***Soup***

Chicken & Sweet Corn Soup  
Tomato & Fresh Herb Cream Soup

### ***Hot Dishes***

Thai Green Duck Curry with Eggplant  
Lemon Crumbed Fish Fillet with Sticky Tomato Dip  
Rolled Beef Sirloin filled with Force Meat Roasted in Creamy Mushroom Sauce  
Chicken Schnitzel with Lime and Tatar Sauce  
Hungarian Beef Goulash  
Noodles with Turkey Ham in Chinese Sauce  
Herb Crumbed Lamb Cutlets on Baked Zucchini Stick with Tzatziki  
Garlic Broccoli Flowers with Slivered Almonds  
Baked Coconut Potato with Parsley Pesto

### ***Dessert***

American Baked Cheese Cake  
Chocolate Devil Cake  
Baked Peach Crumble with Lemon Zest  
Yoghurt Panna Cotta with Blueberry  
Warm Orange Polenta Pudding Cream with Marinated Grapes  
Carrot Cake Dusted with Icing Cream  
Sweet Potato & Sago Soup  
Fresh Fruit Salad with Lemongrass  
Assorted Bread Rolls & Butter, Oil & Balsamic Vinegar

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